

INFORMATION NEEDED FOR BUTCHER:

ROAST SIZE IN POUNDS EACH _____ LB (STANDARD SIZE ROAST IS 3-4 LBS EACH)

STEAK THICKNESS _____ ” (STANDARD CUT IS 3/4-1” THICK)

GROUND BEEF----- 1 OR 2 LB PACKAGES EACH
PATTIES ARE AN OPTION AT .70 LB

FRONT QUARTER OF BEEF CONSISTS OF:

CHUCK ROASTS

ARM ROASTS

RIB SECTION CAN BE EITHER ROASTS OR BONELESS STEAKS) WHICH THEN ARE CALLED
DELMONICOS.

SHORT RIBS

BEEF CUBES (A WHOLE BEEF WOULD GET AROUND 12 LBS IN 1 LB PKGS.)

BRISKET

SOUP BONES

HIND QUARTER OF BEEF CONSISTS OF:

TOP ROUND (STANDARD CUT IS CUT INTO STEAKS-----CAN BE LEFT AS A ROAST)

SIRLOIN TIP ROASTS

RUMP ROASTS

BOTTOM ROUND ROASTS

EYE ROAST

T-BONE STEAKS

PORTERHOUSE STEAKS

SIRLOIN STEAKS

OTHER CUTTING OPTIONS WOULD BE AS FOLLOWS:

CHIP STEAK (BONELESS HIND QUARTER ROASTS ARE USED TO MAKE THESE)

EXTRA BONING: THIS OPTION IS USED WHEN UNDESIRABLE CUTS ARE GROUND INTO
GROUND BEEF.

TENDERIZED STEAKS: THE TOP ROUND STEAKS ARE RAN THRU A TENDERIZED MACHINE
TO CREATE A “CUBED STEAK”

THE ABOVE OPTIONS DO INCLUDE A SEPARATE CHARGE FOR EACH (except x-tra boning)
IF THE CUSTOMER DESIRES FILET MIGNON (TENDERLOIN) THEY ARE TO BE INSTRUCTED
THAT THEY WILL “LOOSE” THEIR T-BONE AND PORTERHOUSE STEAKS, HOWEVER THEY
WILL RECEIVE A N.Y. STRIP STEAK INSTEAD.

OTHER INFO:

BEEF GENERALLY HANG 10-12 DAYS, CUSTOMER IS REQUIRED TO GET ALL CUTTING
DIRECTIONS TO THE BUTCHER WITHIN THAT TIME PERIOD.

MEAT IS LABELED, VAC-SEALED AND BOXED FOR YOUR CONVICIENCE